



MRS. JIM HUBER

My Favorite Recipes

Photos and interview by Emily Adams

Elinor Huber, a native of the Onecho area, was in the first class to graduate from the then new Colfax high school building. She is the daughter of Katherine Aeschliman and the late John Aeschliman.

She studied a year at Linfield college in McMinnville, Ore., then took a stenographic course at Kinman university in Spokane. She and Jim were married in 1962. Both worked in Seattle at Boeing where he was a machinist and she was a secretary. Then Jim worked at the University of Washington in the medical school as a research technician.

They moved to Pullman in 1969 and lived there until they moved to their country house outside of Colfax in 1976. Jim is a research technologist in the WSU zoology department.

They have four children, Kristi, a 1982 CHS graduate; Julie, 17; Jennifer, 13; and Danny, 11. Kristi and Julie take voice lessons and Danny and Jennifer take piano.

The family is active in Onecho Bible church. Elinor taught the "Jet Cadets" junior group at church and plays the piano for Sunday school. She is in charge of the children's church and taught first and second grade at the summer day camp. Both she and Jim sing in the choir and she was co-chairman of the children's Christmas musical at the church. She was also head cook for the church's Riverview Bible camp.

Elinor and the kids are great Palouse Empire fair participants and patrons. The kids do 4H sewing and animal projects, and Elinor enters baking, crafts and sewing divisions. She was Wheat Queen last fall and has included her blue ribbon winning bread recipe here.

She sews many of her clothes and loves to can fruit and vegetables from their garden. She said she is "happiest when I'm in the kitchen." Other hobbies are reupholstry, crafts and indoor plants.

Jim is a photographer and she helps him photograph weddings, reunions and do graduation photos. They have their own dark room where Jim makes his prints.

The Hubers have sheep, including twin lambs, three-weeks-old when her picture was taken, goats, a pony, a calf, rabbits, two dogs and a number of cats.

MAPLE CINNAMON ROLLS

Ingredients:

- ½ the sweet roll recipe
- ⅔ cup chopped nuts
- ⅓ cup maple syrup
- ½ cup butter
- ⅔ cup plus ¼ cup brown sugar
- 1 tsp. cinnamon
- 1 tbs. water
- ¼ tsp. maple flavoring

Make half the sweet roll recipe and roll out into a 12 X 24-inch rectangle. Spread with ¼ cup butter and sprinkle with ⅔ cup brown sugar and 1 tsp. cinnamon. Roll up as for a jelly roll and slice in ½ inch slices. In a 9 X 12-inch pan, mix together the chopped nuts, maple syrup, the remaining ¼ cup of butter, the remaining ⅔ cup brown sugar, the water and maple flavoring. Place the rolls in the pan over the mixture about ½ inch apart. Let raise and bake at 350 degrees for 30 to 35 minutes or until done. Invert on a rack as soon as they are baked.

BLUE RIBBON BREAD

Ingredients:

- 2 tbs. yeast
- 2 cups warm water
- 2 tbs. oil
- 2 tbs. honey or sugar
- 1½ tsp. salt
- 6 to 6½ cups white flour

Cracked wheat or whole wheat flour may also be added. Mix together the yeast, water, oil, honey or sugar, and salt. Add three cups of flour and beat well. Add the remaining flour a little at a time and knead on a floured board until smooth, about 10 minutes. Turn into a greased bowl and let raise until doubled in bulk, about 30 to 40 minutes. Punch the dough down and shape into two loaves. Let raise until doubles and bake at 400 degrees for 25 to 30 minutes, until golden. Brush the tops with butter.

Blue Ribbon Bread dough can also be used for pizza dough. One loaf will make two cookie sheet pizzas. Roll out the dough in the pans and add toppings.

SWEET ROLLS

Ingredients:

- 2 tbs. yeast.
- 1 cup warm water
- ½ tsp. salt
- ½ cup sugar
- ½ cup melted margarine, cooled
- 1 cup warm milk
- 2 beaten eggs
- 6 to 6½ cups flour

Mix as for bread and knead until smooth. Let raise until doubled in bulk. Shape into rolls. Raise again and bake at 400 degrees for 10 to 15 minutes. Brush with butter. Makes 4½ dozen rolls.

QUICHE LORRAINE

Ingredients:

- 2 cups milk
- ½ cup Bisquick
- 4 eggs
- ¼ tsp. salt
- 1/8 tsp. pepper
- cheese, bacon, sausage, onions, peppers, mushrooms.

Combine the milk, Bisquick, eggs, salt and pepper in a blender container and blend one minute. Grease a 10-inch pie plate and sprinkle in cheese, precooked bacon and sausage, onions, peppers and mushrooms. Pour the Bisquick mixture over the top. Bake at 350 degrees for 50 to 55 minutes.

OATMEAL BARS

Ingredients:

- ½ cup margarine
- 1¾ cups brown sugar
- 2 eggs
- 1½ tsp. vanilla
- 2 tsp. baking powder
- ¾ tsp. salt
- 1 cup flour
- 2 cups oatmeal
- 1 cup chocolate chips

Combine all ingredients in order given, except the chocolate chips. Beat together and spread in a greased 10 X 17-inch baking pan. Spread the chocolate chips over the top and pat down onto the dough. Bake at 350 degrees for 20 to 25 minutes. Cool 15 minutes and cut into bars.



Van parked on cliff's edge

A van parked on the rocks in front of the state patrol radio equipment (and just above the old Colfax Motor building site) worried local residents for a few hours Thursday. Top picture was taken from Mill street and bottom picture from near the radio antenna. Police said the unidentified driver told them he drove out onto the rocks to "take a better look" but couldn't back up until help came along.

Colfax outhouse race entries face loss of world sanction

Third "running of the outhouses" in Colfax could be conducted without the sanction of the organization which oversees international competition in the event, the Gazette learned last week. The rumored loss of sanction would stem from the "design decline" in Colfax entries last year.

"We're still leaving the door open, you might say," Barnaby (Half Moon) Phillips commented last night. Phillips is the executive secretary for the International Society of Outhouse Racers.

ISOR, pronounced eye-sore, acts as the sanctioning body for privy racers around the world. The sanctioning body also conducts world finals each year in Flushing, N.Y.

"You might say nobody seriously sits in a competitive outhouse without our blessings," Phillips told the Gazette.

Race aficionados last year were "shocked" at the decline in design standards in the Colfax entries. After turning out

"some classics" in their first year, always a probationary period under ISOR rules, the Colfax entrants last year gave up quality for performance.

"It seems the desire to win placed a design curse on all their houses," Phillips told the Gazette.

Dana Elder, chairman of the race committee this year, said he was unaware that the Colfax classic had ever had ISOR sanction.

"In fact, I'm unaware of ISOR," Elder commented.

Entries in this year's race could be as high as six. To date Rotary, Excell Foods, Volunteer firemen and the Chamber of Commerce have booked return slots in the competition. Possible newcomers are Earl Enos and his haying crew and the Colfax High school band, Elder said.

Inspection time will be at 11 a.m. in the SeaFirst parking lot and race time will be 11:30 on the Main street course from J. C. Penney's to Wall street and back.

